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J. A. Wixom.....Editor and Manager

OUT OF THE ORDINARY

Directions.

To write the Good Old Farmhouse verse
On Mother's Pie you sup;
Or you perchance could do much worse
Than write Down-Cellar up.

You next must write Up-Garret down,
Then take for further proof
That old standpatter of renown
The Rain Upon the Roof.

Be sure you don't forget to see
The Garden Gate A-Swing,
Or get the Good Old Husking Bee
Fond memory to sting.

For final word we make it quick
A useful hint to tell;
The Oaken Bucket do not kick,
Or all would not be well.
—McLandburgh Wilson.

Adventurous Career Ended.

A most adventurous career has ended in the death a few days ago at Arklow, County Wickton, of Mr. E. Walsh. After serving some time in the Royal Irish Constabulary, Walsh went to the gold diggings of California, and from there drifted to the silver mines of Colorado, where he worked side by side with Messrs. Mackey—known afterwards as the Silver King—O'Brien, Flood, and Fair, who were miners there, and subsequently became millionaires. He joined the Federal army, and took part in all the leading battles of the Civil War. At the struggles of Fredericksburg he was in the division which cut a way through the Confederate army, by which the remnant of the Irish Brigade under Gen. Thomas Francis Meagher retreated after the headlong charge they made of the strongly fortified batteries of Marge's Hill. Mr. Walsh was severely wounded, and lay all night amidst the heaps of slain. Picked up next day, he recovered, and continued in the ranks till the end of the struggle.

Wild Geese as Decoys.

In a shipment received by a firm on the fish wharf this morning from a consignor in the mountains of North Carolina were six eagles and six wild geese, all alive and hungry. The eagles were of the bald and American varieties and were large birds. The wild geese, it is stated, were caught several months ago and have been trained to act as decoys for wild ducks and geese.

The birds have had the web of one foot split and the bone of one of the wings removed so that when they swim or fly it is in a circle and they have to come back to the point from which they started.

Put overboard they cry to the geese flying and attract them to alight, so that the hunter can get a good shot at the wild ones. The geese, it is stated, bring high prices, $100 often being paid for a well-trained wild decoy goose.—Washington Star.

Buried Treasure Found.

While playing in the grounds of a Dutch church at Kroonstad, Transvaal, two Boer children made an interesting discovery a few days ago. They were digging a hole in the ground, when below the surface several gold coins were unearthed. They continued to dig, gradually adding to their precious store. Coming upon the scene, the sexton was astonished to see the youngsters with a miniature pile of English golden sovereigns. Very soon he also was at work, and it was not long before treasure to the value of nearly £1,000 in gold and silver coinage, was brought to light. Inquiries were made with a view of tracing the owner but so far the money is unclaimed. During the war the church was used as a hospital and for housing refugees, and it is surmised that the treasure must have been buried by someone who is now dead.

Persian Dinners.

Persian dinners are very much like ours, only turned the wrong way round. The feast is preceded by pipes while tea and sweets are handed about. Then the servants of the house appear, bringing in a long leather sheet, which they spread in the middle of the floor, and the guests squat round this, tailor-fashion. When all are seated, a flat loaf of bread is placed before every one, and the band then commences to play. The various dishes are brought in on trays, and arranged round the leather sheet at intervals. The covers are then removed, the host says "Bismillah" ("In the name of God"), and without another word they all fall to.

Crucifix a Deadly Weapon.

Surprised to find his wife, who had left him some months previously, packing a portmanteau in his house in Paris a few days ago, Grandjean, a gunsmith, ordered her to leave. As she descended the stair he took a crucifix from the wall and struck her in the back. The crucifix was in reality the handle of a stiletto, the blade of which spread out on pressing the spring, and the woman was seriously injured. The weapon is a relic of the revolutions in South America during the last century.

GARLAND'S SUGAR FACTORY

What the Utah Sugar Company Has Done for the Bear River Valley—The Canal's Past History—A Future for This Valley—A Boon to Garland.

Just prior to the closing of the sugar factory at Garland for the season of 1905 we had the pleasure of being shown through the establishment and viewing the operations while in full blast. Mr. Mosiah Evans, the resident manager, conducted us through every department from the beet storage bins to the sacking and final storeroom, where sacks piled high await the shipping orders from various locations. Every detail was thoroughly outlined and the different processes explained to us in a very satisfactory manner.

Those who have failed to visit the factory have missed considerable and cannot comprehend the vast amount of work it requires to transform the beet to the pure grains of sugar.

Owing to our limited time to prepare this issue for the 10th we are unable to do justice to the company or to satisfy ourselves in failing to present to the public a more detailed account of the workings and benefits of this extensive institution. We are indebted to the Deseret News for considerable of the information we submit on this page.

In the early seventies, after the development of Cache valley was begun, President Brigham Young considered the possibility of bringing out the great Bear river canal through the Bear river canyon, but saw the impossibility of raising sufficient capital to develop this stupendous work, and abandoned it for the time being.

Later on Mr. John W. Kerr, a banker of Salt Lake, had preliminary surveys made to take the water from Bear river near a point which is known as the natural dam about one mile from where the present power plant of the Utah Sugar company is now located; the difficulty that confronted Mr. Kerr was the financing of it. He also abandoned the project, as it was very difficult to get this amount of money to develop this vast work. In 1887 Mr. John R. Bothwell of New York spent some time in the valley and filed on the waters of Bear river and Bear lake, and was successful in promoting the project through the financial agents, Jarvis & Conklin, then of Kansas City, who sold two million worth of bonds for the building and equipment of the canal and the Ogden waterworks. The corporation was known as the Bear Lake & River Water Works & Irrigation company, with Jarvis & Conklin as trustees.

Crash Came in 1893.

In 1893, when the terrible financial avalanche swept over the world, Jarvis & Conklin failed for about $30,000,000, and the Bear River company being one of their projects, went to the wall; they were not able to pay up one of their contractors, who was Mr. William Garland, by $150,000, and he filed a mechanic's lien for this amount, which kept the company in litigation for about five years, and the supreme court of the United States decided in favor of Garland. During the interval of this litigation on January 4, 1893, Mr. W. H. Rowe, who was then assistant superintendent of the Z. C. M. I., was appointed receiver of the Bear Lake & River Water Works & Irrigation Company; when Mr. Rowe took possession of it for the bondholders, the canal was in an unfinished condition, and he took a trip to London and raised sufficient money from the bondholders to finish the canal. In September, 1894, the Bear Lake business was foreclosed, and was bought in by representatives of the bondholders, and a new company was organized in the name of the Bear River Irrigation & Ogden Water Works company. Through great efforts the land under the Bear river canal was developed and many farms sold. The development of the valley would have been much more successful had not the Garland litigation been pending for the five years past, as all the water rights were being sold subject to the Garland lien.

Bought by Evans and Dooly.

Messrs. David Evans and John E. Dooly of Salt Lake purchased Garland's interest, and during the ownership of Evans and Dooly they improved the canal system at a cost of $125,000.

The Utah Sugar company in 1901 purchased the interests of Evans and Dooly and also bought some 30,000 acres of land in the valley. Since the purchase by the Utah Sugar company the whole country has developed more than during the whole time previous. The Garland sugar factory has been built, a ready market found for beets, and lands that were sold from 1893 to 1897 for $30 to $40 an acre are now worth from $75 to $125 an acre, caused through the beet sugar industry in this valley.

Make Good the Water Rights.

And one magnanimous act of the Utah Sugar company was the compromise made with the receiver of the company in making good all the water rights that had ever been issued to the farmers without any expense to them.

The sugar company is now furnishing water to the farmers on the east side of the Bear river through the ditches of the Hammond Canal company. This company buys the surplus waters and sells to the farmers above Brigham City. Lands which have never before had water brought upon them have been irrigated during the past summer and the sugar company has received many good beets from this section.

Purchased by Sugar Company.

The deal through which the Utah Sugar company came into possession of the Bear river canal system and the 30,000 acres of land that went with it was consummated on May 3, 1901. By this purchase the company came into possession of property that had originally cost $3,000,000. Almost immediately thereafter the directors of the sugar company authorized its agents to contract with the farmers who resided in the valley, and whose lands were under the ditches of the canal for a crop of beets.

The First Beet Crop.

During the year 300 acres were planted and successfully cultivated under the direction of the company's resident agriculturist. In season the crop was harvested and shipped to the Lehi factory to be reduced into sugar. Analysis showed the beets to be of a superior grade, and in the following year, 1902, contracts were entered into with the farmers for the crop from 500 acres, while the company, on its own account, cultivated and harvested 1,000 acres. The success achieved being equally as pronounced as it was during the previous season, which proved to the officials of the sugar company that the Bear river region was in every way adapted to sugar beet culture.

Conditions Were Perfect.

The climate could not be more perfect and there were no elements lacking in the soil for the proper propagation of the beet plant. In many respects the country seemed to have its advantages over the Utah county region, where the sugar industry of Utah was born and where it was demonstrated that it could be made among the state's greatest enterprises. The second year's success in the Bear river valley left no doubt about the company being fully justified in going to the expense of another factory.

When Contract Was Let.

During the autumn of that year, or, to be more exact, on September 8, Thomas R. Cutler, general manager of the Utah Sugar company, awarded the contract to the Dyers of Cleveland for the handling of 600 tons of beets per day. This was done while Mr. Cutler was in the east and shortly after his return, which was about October 15, in company with other officials, made a trip to the new beet growing for the purpose of selecting a site for the proposed factory. The ground was gone over thoroughly, several locations were suggested. All had their attractive features, yet none of them seemed to fill the bill quite as well as what was known as the Garland site and the officials were unanimous in arriving at that conclusion. Accordingly, it was selected.

The Excavations Begun.

No time was lost, for forthwith contracts were let and work on the excavations begun. This task was completed and the foundations put in in the fall of 1902, so that everything was ready for the structure by the beginning of the year 1903. The factory was completed in time to work up that year's crop of beets, which consisted of 2,500 acres. It went into commission on December 9 and continued to the end of the season without any serious hitch.

At the time of making the location Corinne was the nearest railroad point and much of the machinery for the new factory was hauled to the site by teams, yet the railroad from Corinne, which is now a part of the Oregon Short Line's Malad branch, reached the new town of Garland in time to bring in the bulk of the equipment.

In 1904 the acreage of beets was increased and in that year the sugar company contracted for and planted 3,000 acres. This year the crop in the Bear river and Malad valleys is 7,384 acres.

Owing to the ravages of the white fly, which has infested nearly all the western beet districts, this season's crop is light as compared to other years, yet in spite of this the Bear river crop will probably aggregate 60,000 tons and the run of the factory will last until about the middle of December.

Japanese Labor Employed.

Japanese labor is employed to a large extent in the beet fields. Owing to the difficulty of securing white labor for the work the sugar company this year contracted 3,500 acres to the Japanese-American company. The Japs plant the seed in the spring and cultivate and nurse the plant until it reaches maturity and for their trouble they are remunerated on the basis of $20.50 per acre for a ten-ton crop. That is to say, if an acre of ground produces 10 tons of beets, the Japs get this amount of money; if the crop amounts to more than 10 tons, 60 cents per acre additional is paid, while if it falls short of the basis, the 60 cents is deducted. The contract of the Japanese company ends with the topping and digging of the beets at the time of harvest in the fall—the company attends to the delivery of them to the factory.

Many of the farmers in the Bear river country also employ Japanese in their beet fields and the customary arrangement is to give the Jap one-half the crop or the proceeds from it when returns are made by the sugar company. The farmer prepares the ground for seeding, but he stops there and has nothing more to do with the tract leased to the Orientals until harvest time comes. The Japs take care of the seeding and growing of the crop. The land owner does nothing more, but to look out for the digging and marketing of the beets. The Japanese do the rest. Their duties are then finished, except the drawing of the cash due them, which comes direct from the paymaster of the sugar company after the crop is delivered.

Company Supplies Seed.

The sugar company supplies all the seed for planting in the spring, making a charge of $2.75 per acre, which is deducted from the returns from the sale of the first lot of beets. With the company supplying the seed a uniform variety from the best selected grades is maintained, thus working to the mutual advantage of both the company and the grower.

It Pays to Raise Beets.

That the raising of sugar beets is a profitable business, under ordinary circumstances, is readily evidenced by the record made in the Bear river country during last year. While the expense of producing a crop of beets is a great deal there is nevertheless a good profit in it.

Resident Agriculturist William D. Lewis, who has been a resident of Garland almost from its very beginning, told the writer not long ago that the cost of producing an acre of beets cannot be undertaken for less than about $40, and oftentimes it costs more. But that figure, he states, can be called a fairly good average of the expense.

Profits of Last Year.

In 1904, Mr. Lewis declared, the beets raised in the Bear river region brought an average net profit of $19 per acre to growers. Figured on that basis they cleared above all expenses $57,000 off of the 3,000 acres planted during that season. A snug fortune, indeed, to have distributed about a farming community as clear gain.

Holds the Record.

Mr. Lewis relates that one grower of sugar beets, John P. Holmgreen of Bear River City, was only induced to go into the business after considerable persuasion from Agriculturist Lewis and other company officials, and it was a lucky thing for him that he acquiesced, for he cleared up $45 per acre off a 55-acre patch, or $2,500. This after he had deducted every expense connected with the raising of the crop and even to the payment of the taxes on his land. Previous to the building of the Garland sugar factory Mr. Holmgreen followed the pursuit of stockraising, but after this experience with beet culture he was not long in making up his mind that it sometimes pays to inject the policy of expansion into one's daily life. Without first making an investigation of the subject Mr. Holmgreen took it for granted that his time and energy could be applied more profitably by continuing the vocation of stockraising. But he thinks differently now.

Can Any One Beat It?

The Utah Sugar company, through Resident Manager Mosiah Evans, offered a substantial prize to any one that could come up to Mr. Holmgreen's beet record, but so far the challenge has not been accepted. From off 25 acres out of his 55, the present holder of the record obtained an average of 30 tons and 455 pounds of beets, his gross receipts from the full acreage aggregated the sum of $5,700.

Has Made Country Prosper.

Indeed, the introduction of the sugar beet industry into that region has wrought many changes in the Bear river valley and, likewise, will do so for the Malad. Previous to the building of the Garland factory the region was sparsely settled and those who had gone there to find homes experienced no end of discouraging hardships. Many of them had a difficult time to make ends meet.

As was the case in Utah county, when Lehi became a sugar making town, the people were given new hope. New opportunities were opened to them by the introduction of beet culture. The door of prosperity was opened wide to them; new settlers came into the country and with their aid the desert became rapidly reclaimed. The influx still continues and ere long the Bear river valley will become one of the most densely populated as well as one of the richest sections of the state.

A trip through the country from Garland north to Malad, confronts one with a picture of prosperity. It is in evidence everywhere. In the older developed beet zones the proofs are perhaps more perceptible, for the inhabitants have later improvements and they are now making them in a great many places. Those who have tasted the bitterness of adversity, or, perhaps, at some time have deprived themselves of the necessaries of life that they might pull through to another harvest, are now reaping their reward and are providing themselves, if they have not already done so, with new homes and new environments. Indeed, the past few years have brought about a wonderful transformation in Box Elder county.

Harvesting of Beet Crop.

The harvesting of a beet crop is not lacking in its interesting features. In the fields at this time of the year can be seen hundreds of men, women and children, all engaged in the digging the beets and getting them in shape to be sent to the factory. There is something of a fascination about it, too. Perhaps for the reason the workers have plenty of company and the hours of labor do not drag. Every one engaged in the vocation seems to enjoy it and frequently regret is expressed that the season is so short.

How Beets Reach Factory.

The sugar company does everything it can to expedite the marketing of the crop. Beets from about 2,000 acres, within a close radius of the factory are delivered by teams, while in the more remote sections the railroads do the work. If the line just built into the edge of the town of Malad or other portions of the great Oregon Short Line system do not come within a reasonable distance of the beet fields. Then they are brought closer to transportation facilities by means of spurs. During the present year two important ones have been built to lessen the difficulty of reaching the factory. One of them is 76 miles in length and penetrates the beet fields of Thatcher, Penrose and Bothwell.

In this district about 1,000 acres were planted this season. The other spur leaves the tracks of the Southern Pacific a few miles west of Corinne, and goes down to Rochfort, about two miles further on, where about 550 acres were grown this year. Along the spurs at convenient intervals are located receiving stations, where the beets are loaded on to cars for movement to Garland. The sugar company during the harvest season has a train crew and engine placed at its disposal. The conductor and engineer receive their orders from the management of the operating department of the factory and they do nothing else but attend to the beet traffic throughout the zone.

Dumped Into Storage Bins.

On being brought to the factory the cars are landed upon a high trestle. There the beets are unloaded and dumped into immense storage bins, which have capacity for holding about 25,000 tons.

During the past few months the storage capacity of the Garland factory has been greatly enlarged. The additional bins put in reqiured in their construction a half million feet of lumber and they cover a space of 513 feet in length by 162 feet in width. Eleven flumes, in which the beets are washed and conveyed to the grinders, were put in, making the total on the premises 17; also two wagon roads and two railroad tracks additional. For the facilities of dumping into these bins are now six railroad tracks and seven wagon roads.

Process of Making Sugar.

The delivery of the beets to the Garland sugar factory, as previously stated, is done through the medium of railroad cars and wagons, and dumped into the storage bins. As needed they are carried from the bins to the grinders through the system of flumes, which are so constructed that one man can handle as much as 600 tons per day.

The beets, on reaching the mill, are elevated and dumped into the washer, a machine that practically removes all the dirt clinging to them. From the washer the beets are again elevated and dumped into the automatic scale, which weighs and records with exactness every pound of beets entering the factory. After this weighing process the beets are conveyed to the automatic cutters, which slice them into small, thin strips called "cossettes." These "cossettes" fall into the diffusion cells. The diffusion process extracts the sugar from the "cossettes" and by introducing hot water the work is conducted in such a way that at the end of the ordeal no sugar is left in the "cossettes," which are now called beet pulp, the latter being conveyed away and stored in the silos for stock feed.

The juice of the beet, after the diffusion process, is then carefully measured and sent to the carbonation tanks. Lime is here added to the juice and carbonic acid gas introduced, which causes a reaction to take place by acting on the lime, thus forming a precipitate, which contains the most of the impurities of the juice.

The juice and precipitate is then pumped to the filtering presses, where all the scum is removed, leaving a light clear juice, which is then reheated and sent to the second carbonation tanks. The process is repeated, followed by another filteration.

Passing from this process the juice is pumped into the sulphitation tanks, where sulphuric acid gas is introduced in a measured quantity, the object of which is to lighten the juice as well as to reduce its velocity. The sulphurated juice is then filtered through a set of filters called Daneks. The water, which has been introduced for the purpose of extracting the sugar, must now be evaporated, thus bringing the juice up to a given density. In each of these effects the juice is boiled under vaccuum. Steam is applied in the first effect and the vapor coming from the boiling juice is then used to boil the juice in the second effect and so on to the fifth effect, where, the vaccum being the highest, the juice boils at a very low temperature. The vapor from this effect is condensed in a large condenser. The thick juice is now called syrup, which is sent to a second set of sulphitation tanks, where it undergoes the same process as it did previous to this in the first sulphitation and after filteration the syrup is now of the highest standard of purity and is ready for the vacuum pan. In this pan 400 cubic feet of syrup is concentrated to get to what is called "graining point," after which very small crystals in enormous quantities are formed. It now becomes the object to feed these crystals with fresh syrup and, as the water evaporates the crystals continue to grow to a standard commercial size, at which time the vaccuum is released and the contents of the pan, which constitutes what is known as the strike, is dumped into a large mixer, where the strike is kept in constant agitation by moving paddles. About 300 pounds of strike is introduced into the centrifugal machines, where the mass is spun, the molasses being thrown through very finely perforated screens and stored in tanks.

The crystals in the machines still contain a small quantity of syrup, which has to be washed away with pure water and the crystals now become of a pure white color. The machines are stopped at this point, the crystals are dumped out then and conveyed to a dryer called the granulator. When dried the sugar is weighed and put into sacks, each holding 100 pounds, and the product is ready now for shipment.

The molasses spun from the centrifugal machines is boiled and grained in a second vaccuum pan, this being called the second strike. It is dumped into large crystalizing vats, where the molasses is kept in constant motion. About 56 hours is required for the grain to grow to a sufficient size. This mass is then dumped into another mixer and spun in another set of centrifugals. The sugar from these is yellow, and has to be remelted in order to refine it to a standard granulated sugar.

The molasses spun out from the second strike is of a low purity to crystalize into sugar and has to be purified in a process called "Osmoes." The apparatus used in this process was the first one placed in successful operation in the United States, it being used at the Lehi factory in 1897, and later transferred to the facotry at Garland. The molasses, after being purified by this process can then be boiled and grained in the vaccuum pan and after crystalization in the crystalizers is spun in the centrifugal machines, there becoming transformed into a yellow sugar, which is then refined to a standard granulated sugar.

The final molasses from this spinning undergoes another operation through the Osmoes process, or is sold for stock food.

Where Power Comes From.

Power for the operation of the Garland factory of the Utah Sugar company comes from Bear river canyon, 12 miles away, where a power plant, with generators capable of driving 3,000 horsepower of electrical energy, was built by the Sugar company several years ago at great expense. The bulk of this power is sold to the Utah Light & Railway company and transmitted to Ogden and Salt Lake. The balance is used at the factory and is supplying the citizens of Garland with light.

Local Officers.

The local officers of the Utah Suagr company are: Mosiah Evans, resident manager; T. H. Edwards, superintendent of factory; Henry Petty, assistant superintendent of factory; Joseph E. Corbett, mechanical engineer; John C. Wheelon, superintendent of canal department, electric power plant and chief engineer; W. H. Rowe, agent land department, and Charles Edwards, David Dorton, Mosiah D. Evans and Levi J. Somsen, factory foreman. The office staff consists of C. J. Cable, chief clerk; Walter P. Eaton, assistant and Miss Pearl Sanders, stenographer.

When the town was first organized, in 1896, the citizens who gathered at the mass meeting called for that purpose had but one name in mind and that was Garland—in honor of William Garland, whose name is so closely identified with the early history of the Bear river canal project.

The original town was located a fraction of a mile north of the center of the business portion of the present one, which was platted in the fall of 1902. But when the town was moved the name went with it and it thereby became perpetuated.

In the spring of 1903 Garland was a village of tents and the residents were engaged in work connected with the planting of beets. The first business house in the town was that of W. A. Ray & Son, who opened for business about October 1 of that year.

Garland became a full-fledged town when it was incorporated July 18, this year. It had a population of 415. Since then the town has steadily grown and it now has over 600 bona fide residents.

When less than two years old Garland possessed complete water and electric lighting systems.

The Profitable Apple.

There is little on a farm more profitable than the apple, certainly nothing costing less in time, labor or money to successfully cultivate. It is a fruit for which there is always fair demand, and it is a fruit people are getting to know and appreciate better all the time. Crisp, juicy, tart or sweet, it is a fruit full of healthfulness, refreshing tang, tonic qualities. It is a blessing to mankind. Let us be thankful for the apple.

Etiquette and Courtesy.

Etiquette is a mask, a barrier, a cloak, a disguise, a pretense, a lie; it enables us to hide our real characters from each other. It is acquired; it comes from the head; courtesy is spontaneous, it comes from the heart. The first has as much in common with the second as has law with justice, medicine with hygiene or theology with sanctity.—Portland Oregonian.

Evidence of Much Wisdom.

Of two suitors for the daughter of Themistocles he preferred the industrious, virtuous man before the one who was wealthy but idle and vicious, saying that he would rather that his beloved daughter should be the wife of a man without riches than marry riches without a man, a saying which has been handed down throughout the ages as indubitable evidence of the wisdom of the great man.

Power of Imagination.

He who thinks the world is full of good people and kindly blessings is much richer than he who thinks the contrary. Each man's imagination largely peoples the world for himself. Some live in a world peopled with princes of the royal blood; some in a world of pauperism, crime, and privation. The choice is yours.

Odd Bequests in Wills.

Among the wills of early days are found bequests which are amusing. In 1648 the widow of John Granger of Scituate, Mass., in her will "gives to her son John a saw, a broad axe, and a narrow axe, when he is 21 years of age." To daughter Elizabeth a bed and bedding, one heifer, also one great mortar and pestle, and one great kettle."

Male Writers More Tidy.

It is a curious fact, says the London Book Monthly, that manuscripts by women are rarely as clean and tidy as those prepared by men. "Most editors will admit—in candid if ungallant moments—that they would rather tackle two manuscripts by men than one in a hand that should be fairer."

How About Using Slang?

"You must cut out whispering," is one of Judge Lindsey's steady injunctions to bad boys whom he has gotten into school. "Unless you can control yourself in a little thing like that, what will you do with big temptations?" I heard him say to a boy.—Journal of Education.

Food That Disagrees.

"Here, here! what right have you got to mix in?" said the water to the coffee. "Oh, shut up, you're muddled," retorted the coffee. The water was boiling and made a hot retort. Just then, however, a friendly egg dropped in and removed the grounds of dispute.—Boston Transcript.

Most Important Part Done.

A story is told of a German shoemaker who, having made a pair of boots for a gentleman of whose integrity he had considerable doubt, made the following reply to him when he called for the articles: "Der poots ish not quite done, but der beel is made out."—London Tit-Bits.